

# HOME KITCHEN CULTURE

## CATERING



### CHEESE & MEAT BOARDS

BOARDS START AT \$150.

#### CHARCUTERIE & ROASTED MEATS

With Castelvetrano Olives, Grilled & Pickled Elements, Confit Garlic, Dried Fruit, Smoked Almonds, Mustard, Pear-Ginger Mostarda. Served with Baguette Toasts & Crackers. \$7 per person per hour, \$150 minimum.

#### CHARCUTERIE

With Castelvetrano Olives, Grilled & Pickled Elements, Dried Fruit, Smoked Almonds, Mustard. Served with Baguette Toasts & Crackers. \$6 per person per hour, \$150 minimum.

#### CHARCUTERIE & CRUDITE

With Castelvetrano Olives, Grilled & Pickled Elements, Dried Fruit, Smoked Almonds, Cannellini Bean Puree & Blue Cheese Dip. Served with Baguette Toasts & Crackers. \$6 per person per hour, \$150 minimum.

#### CURATED CHEESES

With Fresh & Dried Fruit, Smoked Almonds, Honey. Served with Ficelle Toasts & Crackers. \$6 per person per hour, \$150 minimum.

#### CHARCUTERIE & CURATED CHEESES, MIXED BOARD

With Fresh & Dried Fruit, Smoked Almonds, Honey. Served with Ficelle Toasts & Crackers. \$6.00 per person per hour, \$150 minimum.

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### **FRESH & DRIED FRUIT BOARD OR PLATTER**

Grapes, Mandarins, Dates, Berries, Dried Fruits & Smoked Almonds. \$4 per person per hour, \$48 minimum.

### **CRUDITE BOARD OR PLATTER**

Fresh Vegetables with Cannellini & Confit Garlic Spread and Blue Cheese Dip . Served with Baguette Toasts & Crackers. \$4 per person per hour, \$100 minimum.

### **CHICKEN LIVER PATE**

with Toasted Brioche Points, Shallot Jam & Smoked Salt. Small, to accompany a charcuterie or cheese board, \$42. Large (serves 15-30), \$56. For a food savvy crowd.

### **CANNELLINI BEAN SPREAD**

Rustic Cannellini Bean and Confit Garlic Hummus with Roasted Cherry Tomatoes. Served with Baguette Toasts and Crackers. Serves 15-30, \$36. A nice addition to a table that pleases everyone.

### **CHARRED EGGPLANT SPREAD**

Smoky Eggplant Confit, Crisped Garlic Flakes & Fresh Herbs. Served with Baguette Toasts and Crackers. Small, to accompany a charcuterie or cheese board, \$24. Large (serves 15-30), \$42. Incredibly delicious, for a food savvy crowd.

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### COOKIES & SHORTBREAD

#### SALTED CHOCOLATE & TOFFEE COOKIE TOWER

Available in 1 ounce reception size (\$0.75), plated or served in a tower. Also available in 3 ounce, plated or individually packaged (\$2). 24 cookie minimum order. A minimum of (50) 1 oz cookies needed to present as a tower. Orders may be combined with Pistachio, Sour Cherry & Oat Cookie.

#### PISTACHIO, SOUR CHERRY, AND OAT COOKIE TOWER

Available in 1 ounce reception size (\$0.75), plated or served in a tower. Also available in 3 ounce, plated or individually packaged (\$2). 24 cookie minimum order. A minimum of (50) 1 oz cookies needed to present as a tower. Orders may be combined with Salted Chocolate & Toffee Cookie.

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AVAILABLE WITH CUSTOM  
COLOR PALETTES, WITH 5-7  
DAYS NOTICE (\$2 EACH, \$100  
MINIMUM) :

### PISTACHIO SHORTBREAD

With Chocolate & Gold, or with  
Pigmented Royal Icing & Gold &  
Absinthe Paint.

### BLACK SESAME, VANILLA & BLUEBERRY SHORTBREAD

Pigmented Royal Icing, Gold &  
Absinthe Paint.



### WALNUT, FRESH DATE & CARDAMOM SPICE SHORTBREAD

Pigmented Royal Icing, Gold &  
Absinthe Paint.

### BROWNED BUTTER PECAN SHORTBREAD

Pigmented Royal Icing, Gold &  
Absinthe Paint.



### CORNMEAL, ANISE & ORANGE SHORTBREAD

Pigmented Royal Icing, Gold &  
Absinthe Paint, or Natural, with Dried  
Blueberries.

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## ONE OR TWO BITE HOR D'OEUVRES

\$2.00 EACH, \$120 MINIMUM FOR TRAY PASS OR STATIONARY PLATTERS. NOTE: SOME ONSITE FINISH WORK REQUIRED, SO THESE WILL ALSO REQUIRE SOME CULINARY ASSISTANT LABOR HOURS.

### QUAIL EGG GRIBICHE

Deviled Quail Egg, Sauce Gribiche, on Ficelle Toast

### WHITE BEAN TOAST

Rustic Smashed Cannellini Bean & Roasted Garlic Hummus, Charred Red Pepper Relish, & Micro Basil, on Ficelle Toast. (\$2 each, \$60 minimum)

### HONEYED SQUASH TOAST

Honey Roasted Winter Squash, Pomegranate Seeds, Balsamic Gastrique, & Goat Cheese, on Brioche Toast. Can be without goat cheese, (\$2 each, \$60 minimum)

### WHITE BEAN LEAF

Rustic Smashed Cannellini Bean & Roasted Garlic Hummus, Heirloom Cherry Tomato, & Micro Basil, on Endive Leaf (\*GF, \*Vegan) (\$1.50 each, \$60 minimum)

### MOLE & WINTER SQUASH

#### SPOON

Honeyed & Roasted Squash, Mole Negro, & Kale Chip, in a Spoon

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### BEET STACK

Honey Roasted Golden Beets, Charred Scallion Yogurt, Arugula, & Black Sesame Seed, in a Spoon

### FIG RICOTTA SPOON

Fresh Fig or Preserved Fig (Seasonally Fresh), Honeyed Ricotta, Thyme Sprig & Balsamic Creme, in a Spoon



### MUSHROOM TOAST

Roasted Hen of the Wood Mushrooms with White Bean & Confit Garlic Puree, & Micro Ruby Radish, on Rye Toast

### PISELLO SMASH

Fresh Pea Puree, Goat Cheese, Buttermilk Fried Shallot & Chervil, on Ficelle Toast

### FIG & GOAT

Fig Preserve, Cypress Grove Midnight Moon, Dried Fig Sliver, on Toasted Brioche



### STUFFED MUSHROOM

Roasted Wild Mushroom with Meyer Lemon, Pine Nut & Herb Pesto, & a Roasted Heirloom Cherry Tomato (\$1.50 each, \$60 minimum)

### EGGPLANT CAPRESE

Fresh Mozzarella Burrata, Creamy-Smoky Eggplant Confit, Fresh Lemon-Thyme, & Single Origin Olive Oil, on Grilled Ficelle

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\$2.00 EACH (UNLESS NOTED), \$120 MINIMUM. FOR TRAY PASS OR STATIONARY PLATTERS. NOTE: SOME ONSITE FINISH WORK REQUIRED, SO THESE WILL ALSO REQUIRE SOME CULINARY ASSISTANT LABOR HOURS.



#### DUCHESS POTATO

Roasted Heirloom Potato with Whipped Potato Cream, Serrano Pancetta, Chive & Sour Cream (\$1.50 each, \$60 minimum)

#### CARAMELIZED ONION

#### PASTRY

Shallot Confit in a Crisped Flaky Pastry Medallion (\$1.50 each, \$60 minimum)



#### PETIT CRAB CAKE

With Horseradish Aioli, & Celery Leaf, on Endive Spear (\$3 each, \$120 minimum)

#### SALMON BRIOCHE

with Fresh Orange, Creme Fraiche, & Micro Cress, on Brioche Toast



#### TOGARASHI SEARED

#### HAMACHI

With Black Sesame Butter, Creme Fraiche, & Chive, on Rice Cracker

#### CHICKEN LIVER PATE

with Shallot Jam, White Port Gelee, & Flake Salt on Toasted Brioche

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#### **BRESAOLA GOUGERES**

with Bresaola, Pear & Ginger  
Mostarda, & Arugula

#### **STEAK TARTLETTE**

Seared Steak, Potato Puree,  
Buttermilk Fried Shallot, & Chive, on  
Petite Pastry

#### **MOLE POBLANA**

Chicken in Mole, Charred Micro Spring  
Onion, & Sweet Corn Puree, in a  
Spoon

#### **PORK RILLETTE**

With Potato & Parsnip Purée,  
Buttermilk Fried Shallots and Capers

#### **LAMB & MERGUEZ**

#### **MEATBALL**

with Salsa Romesco, in a Spoon

#### **SLOW ROASTED OCTOPUS**

Slow Roasted and Fire Finished  
Spanish Octopus, Tomato, Cucumber  
Bruniose, Lebneh, Oil & Aleppo  
Pepper Flake, in a Spoon (\$3 each,  
\$120 minimum)



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### ONE OR TWO BITE DESSERTS

WE ARE KNOWN FOR OVER-THE-TOP, GORGEOUS DESSERT INSTALLATIONS.

DON'T HOLD BACK! \$2.50 EACH \$120 MINIMUM (UNLESS NOTED)

FOR TRAY PASS OR STATIONARY PLATTERS



#### PANNA COTTA CUP

Flor de Cacao & Cascabel Chile Panna Cotta, Cinnamon Sugar Cornmeal Tuile, in a cup with a tiny spoon (\$3 each, \$120 minimum)



#### CHOCOLATE POT-DE-CREME

with Shattered Chocolate Merengue, in a cup with a tiny Spoon (\$3 each, \$120 minimum).

#### LEMON CURD

Berry Drizzle, Rosemary Dark Chocolate Shard -or- Pistachio Tuille, in a cup with a tiny spoon (\$3 each, \$120 minimum)

#### RED VELVET CUPCAKE

Chocolate Buttercream.

#### MARZIPAN CUPCAKE

with Chocolate Buttercream and Flaked Almond



#### RED VELVET PETIT FOURS

Chocolate Ganache Shell with Rose Petals & Gold (So fancy!)

#### FRANGIPANE TARTLET

House-Made Almond Paste, Blood Orange, Butter Cookie Crust

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#### NY CHEESECAKE SQUARE

Classic Creamy New York Cheesecake Square with Ribboned Chocolate Ganache, Traditional Crust

#### DOUBLE CHOCOLATE

#### PEANUT BRITTLE BROWNIE

Valrhona Drizzle

#### CHOCOLATE COCONUT

#### HAYSTACKS

with Candied Ginger (\$1.50 each, \$60 minimum)



#### VALRHONA CHOCOLATE

#### GANACHE

Shortbread Crust (two-bite wedge)



#### PROFITEROLES

Filled with Chocolate Buttercream